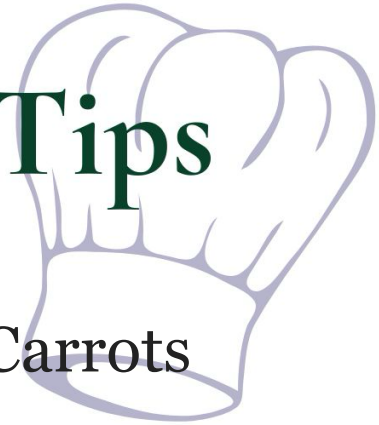


Recipes and Tips



Honey Ginger Chicken and Carrots

4 to 6 servings

¼ cup soy sauce, plus more if needed

2 tablespoons honey

1 tablespoon finely grated fresh ginger

2 pounds boneless, skinless chicken thighs

2 tablespoons oil

4 spring onions, trimmed and cut into 2-inch lengths, white and light-green pieces
separated from dark greens

1 white onion, halved and thickly sliced

3 medium carrots (about ½ pound), thinly sliced

2 garlic cloves, sliced

1 tablespoon chili crisp

Steamed rice, for serving

In a large bowl, whisk together the soy sauce, honey and ginger.

Slice the chicken thighs into ¼-inch-wide strips. Add the chicken to the soy marinade, toss to combine and set aside for 15 minutes.

In a large skillet over medium-high, heat the oil. Add the and cook for 3 to 5 minutes, stirring occasionally, until chicken is caramelized in parts.

Add the white and light-green spring onion pieces, onion, carrots, garlic and chili crisp and cook for 3 to 5 minutes, until vegetables are tender-crisp and chicken is cooked through.

If the skillet is dry, add ¼ cup water and scrape up any browned bits with a wooden spoon. Stir in the scallion greens and taste, adjusting seasoning with more soy sauce if needed. Serve over rice.